



Improved Pouch Bread

What It Is:

This product emerged as a technological breakthrough during Operation Desert Storm: fresh, shelf-stable bread packed in a pouch. The special formulation allows the pouch bread to retain its quality during long-term storage — even at high temperatures.

Why It's Needed:

Pouch bread has evolved into a highly desirable component of soldiers' meals. Recent improvements to the bread include adding new ingredients, revising the existing formula and processes, and improving the packaging.

How It Works:

Together, these novel ingredients and technologies allow pouch bread to be stored for a minimum of three years — while preserving its flavor and nutrient content:

- **Preservatives...**prevent the growth of microbes.
- **Bread Stabilizers...**produce a tender crumb and reduce staling.
- **Water-Control Agents...**control water activity in the bread to keep it stable and extend its shelf life.
- **Oxygen Scavenging Sachets...**maintain low oxygen levels in the pouch to protect quality.
- **Novel Packaging Materials...**provide additional quality protection.

Benefits:

Attitude Adjuster...Studies show that soldiers' morale significantly increases when fresh bread is provided. Pouch bread also makes other ration choices more acceptable, so soldiers consume more food and more nutrients.

Meal Multiplier...Using the pouch bread technology, a variety of shelf-stable baked goods are being developed — such as cakes, brownies and shelf-stable sandwiches.

Point of Contact:

DoD Combat Feeding Program

Phone: COMM (508) 233-4402

E-Mail: amssb-rcf@natick.army.mil



U.S. Army
Soldier and Biological
Chemical Command

Soldier Systems Center
Kansas Street
Natick, Massachusetts
01760
www.sbccom.army.mil

rev 10-19-01